



#12 Salmon rolls stuffed with various fillings.
(Hokkaido, Japan).



#13 Salmon roll slices.



#14 Salmon roll slices.

#15 Left - A cheese/salmon formulation that is extruded, formed, and dried. Right - Tempura coated dried salmon. A mayonnaise packet is included to spread on the salmon.





#16 Long strips of Hokkaido chum salmon sold at an airport gift shop. This is a popular food purchased when returning from Hokkaido.



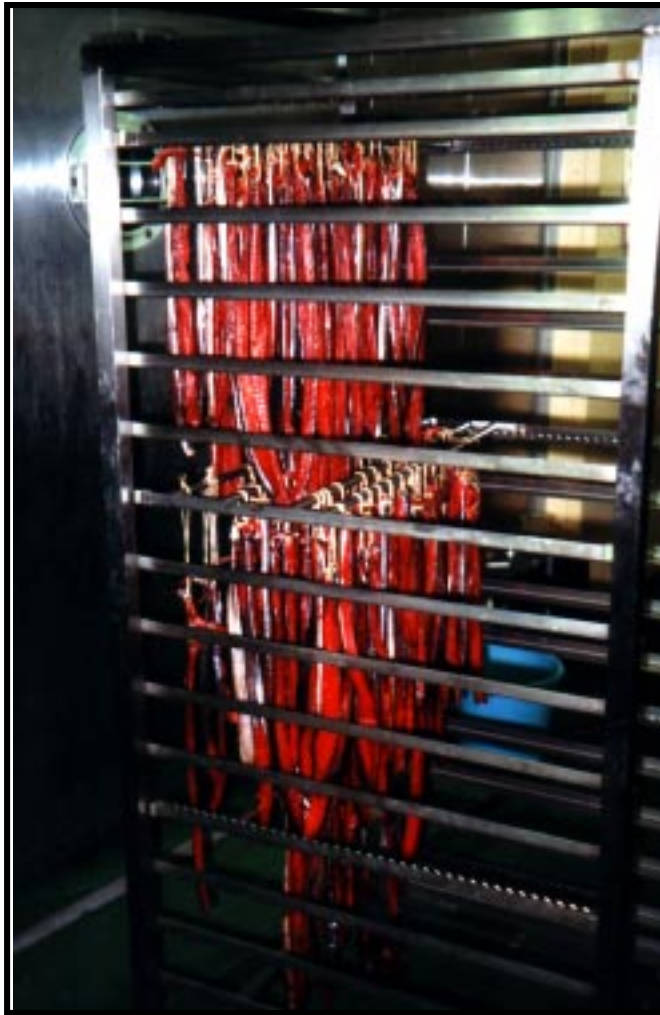
#17 A unique dried salmon and cheese product. This product has a short shelf life due to rancidity development in the cheese.



#18 Packaged salmon strips.



#19 Marinated, half-dried salmon pieces from northern Japan.



#20 Hanging dried salmon strips. Each is individually tied and hung to dry vertically to keep it straight for packaging. Hokkaido, Japan.



#21 Fried and dried salmon skins with oregano and other sea salts. Has a clean, crunchy taste that was surprisingly good. Exact process is a trade secret. Found only in northern Japan.



#22 Eskimo style cut and dried hard salmon that has become very popular in the last 3 years. Adapted after a visit to the Yukon/ Kuskokwim areas.

#23 Slices of premium dried and smoked salmon sold in Tokyo and northern Japan. Note high price.

